



# PRODUCT STANDARDS AND USE INFORMATION

- Sink Bowl Standards
- Drain Flows
- Grease Trap Sizing
- NSF Requirements For Sinks
- Stainless Steel Cleaning
- Work Table Load Capacities



# SINK BOWL STANDARDS

## STANDARDS

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One Gallon of Water = 8.34 lbs.  
 One Gallon of Water = 231 Cubic Inches  
 One Cubic Foot = 7.49 Gallons  
 One Cubic Foot Of Water = 62.43

### CAPACITY - Deep Drawn Bowls

BOWL SIZE	Capacity In Gallons Per Compartment
10" x 14" x 5"	2.75
10" x 14" x 10"	5.50
14" x 16" x 10"	9.35
14" x 16" x 12"	11.25
16" x 20" x 12"	15.70
16" x 20" x 14"	18.40

BOWL SIZE	Capacity In Gallons Per Compartment
20" x 20" x 12"	20.60
20" x 20" x 14"	23.90
24" x 24" x 12"	28.80
24" x 24" x 14"	33.70
20" x 28" x 12"	28.00
20" x 28" x 14"	32.75

### FOR FC SERIES SINKS:

$L \times W \times D \div 231 = \text{Gallons}$   
 (Inches)

### DRAIN FLOW

DRAIN MODEL #	I.P.S.	DRAIN FLOW
K-6 (Basket Type)	1-1/2"	7 gpm
K-5 (Twist)	1-1/2"	15 gpm
K-5 (Twist)	2"	15 gpm

### GREASE TRAP SIZING

Grease Trap Sizing is determined by the total volume of water that will drain from a sink unit in one minute.

SIZE IN POUNDS = 1.50 x number of compartments x drain flow.

*1.50 = 75% Water Volume of Sink x 2 (K Factor of Volume to Weight)*

### SIGNIFICANT NSF REQUIREMENTS FOR SINKS



- Drainboards, when provided, must have a splash and must be integrally welded to the sink.
- Drainboards are to be sized such as that the LEFT TO RIGHT dimension of the drainboard is equal to or greater than the SMALLER DIMENSION OF THE SINK BOWL OPENING.
- Sinks are considered as FOOD ZONE. Therefore, ONLY 300 Series, 200 Series and Type 430 Stainless Steel are the approved materials. (Type 400 & 409 Stainless Steel are not acceptable)



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# CORROSION

## **AS IT APPLIES TO EQUIPMENT MANUFACTURED BY ADVANCE TABCO**

### **WHEREAS...**

1. Corrosion is rust.
2. 430 and 304 Stainless Steel is an acceptable material for food service application.

### **PROVIDED...**

1. A normal maintenance program must be in place.
2. Normal use must be part of the criteria.
3. Normal exposure to the environment.

### **HOWEVER, be aware of the following...**

1. Well Water (Heavy Sediment).
2. Salt Air (Coastal Conditions).
3. High Humidity (Southern Locations).
4. Use of Chlorinated Sanitizing Chemicals.
5. Wet Situations (Sinks).

### **THEREFORE...**

1. Specify and order only 304 Stainless Steel.
2. A strong preventative maintenance program.
3. Be concerned when sinks are sold to Gulf States, Florida & Georgia.

## **SANITIZING GUIDE**

<b>BOWL SIZE</b>	<b>WATER DEPTH</b>	<b>** OUNCES OF BLEACH SOLUTION</b>
10" x 14"	10"	0.70 oz.
10" x 16"	12"	1.50 oz.
14" x 20"	12"	2.00 oz.
20" x 20"	12"	2.60 oz.
24" x 24"	12"	3.20 oz.
20" x 28"	12"	3.60 oz.

• Accepted practice for ware washing is 50 ppm of chlorine.

• Suggested mix = 1 oz. of bleach solution for every 7.8 gallons of water.

\*\* standard household bleach solution (5% chlorine) sold at local supermarkets.

## **CLEANING INSTRUCTIONS**

1. Only use stainless steel and plastic pads for removal of stains. **NEVER** use steel wool!
2. Detergents containing chlorine derivatives can cause stainless steel to pit and eventually corrode.  
Be sure when using detergents that the following steps are taken:
  - A. Rinse sink bowl thoroughly after use of detergent removing all traces of cleansing agent.
  - B. Do not allow residue after sterilization process to remain in bowl. Flush thoroughly.
  - C. Use chlorinated detergents **ONLY** as manufacturer directs. Excessive dosages can prove harmful.
3. Never leave dirty rags or other foreign matter in sink bowl overnight.
4. High content of chlorine in detergents are not recommended for stainless steel sink bowls.



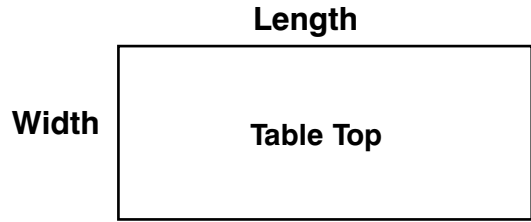
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# TABLE TOP LOAD CAPACITY

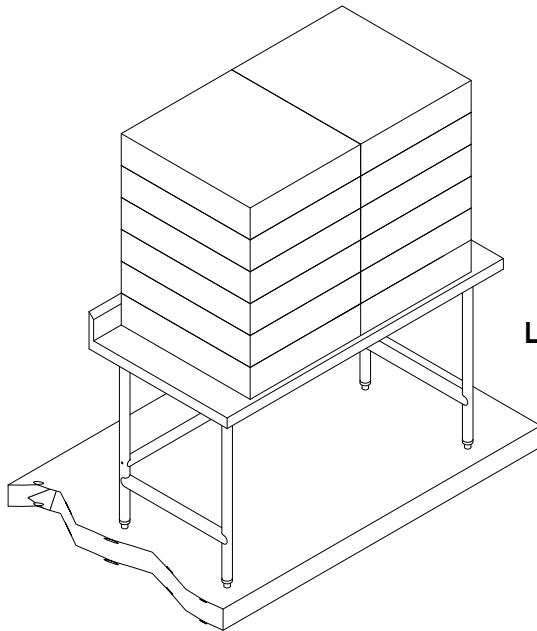


**FORMULA: To Calculate Uniformly Distributed Load Capacity For 14 Gauge Stainless Steel Worktables:  
Square Feet (Length x Width) x Load**

LOAD CAPACITY FOR 14 GAUGE TABLE TOPS	TABLE TOP LENGTH					
	3'	3'-4'	4'-5'	5'-6'	8'-10'	10'-12'
LOAD (LBS. PER SQ. FT.)	65	50	45	35	25	20

TABLE TOP WIDTH
24" (2')
30" (2.5')
36" (3')

**To Calculate Load Capacity for 16 Gauge Work Tables,  
Use the above 14 GAUGE formula, and then multiply 80% (.8)**



**LOAD: "Uniformly" Distributed Throughout Entire  
Worktable Top Surface**



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